



Ypsi Mix

312 N River Street, Ypsilanti MI

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www.ypsifoodcoop.org

St. Paddy's Day at YFC

YFC is ready to meet all your St. Paddy's Day needs!

Our produce department will be featuring **Cabbage & Red Potatoes!** To ensure you have a delicious Irish inspired dinner!

Our YFC Bakery and Deli will be featuring several dishes. From the YFC Deli: **corned beef sandwiches,**

and **corned beef and cabbage stew!**

Our YFC Bakery will feature: an assortment of **shamrock cupcakes** and **cookies** as well as **Irish Soda Bread** and sales on **YFC rye bread!**

Don't forget our packaged goods! Where you can purchase **beef brisket** and **corned beef** to make your

own delicious St. Paddy's Day meals!

And last, but not least, our Beer and Wine selection, will be filled with an assortment of Irish style beers for St. Paddy's Day with special prices including: **Guinness, Blonde Guinness, Harp and Magners Irish Cider!**

Running for the Board?

It's getting close to election time and the deadline for turning in candidate applications for the YFC Board of Directors is approaching fast! **All candidate applications must be turned in by Friday March 17th at 5pm!** Applications are

available at the registers!

What does the Board of Directors do? They set long-term ends and policies for the Co-op by using Policy Governance and work closely with the GM to ensure the Co-op's health, stability,

and service to our member-owners and community is top notch!

Now is the time to run for the Board of Directors! **If you have any questions about running for the board email board@ypsifoodcoop.org**

YFC Fundraising Committee

The next YFC fundraising committee meeting will be Friday, March 17th at 6:00pm at YFC! On the agenda for this months meeting are

preparing for a Farm to Table Dinner, a Summer Dance Party, and a Yard Sale. Volunteers are needed! Help raise money for YFC

and earn a volunteer discount of 10%! If you have any questions contact board member Don Broersma at don@ypsifoodcoop.org

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Sustainability Series: Bulk! -by Leah Dotson

**What can
you do to
help create
a more
sustainable
world?!**

Sustainable and environmentally friendly shopping habits –such as shopping bulk– help create a sustainable world and reduce existing environmental damage. This article will cover three specific benefits: saving the Earth, saving your health and saving your wallet!

Shopping bulk saves the Earth! Bulk purchases reduces/eliminates unnecessary waste products! Boxes, glass, bags, plastic, and more are used to package products that can be purchased in bulk. All that unnecessary packaging adds up fast and ends up polluting our Earth! Instead of buying pre-packaged items shop

bulk using reusable bags or reusable containers for shopping and home storage! Along with packaging waste **shopping bulk reduces food waste.** You can get as little or as much as needed! No more half used bags of product going bad in the cupboard! Reducing food waste is extremely important! According to the United Nations Environmental Program (UNEP) **30-40% of the food supply in the U.S. is wasted yearly!** That means 20 pounds of food per person per month! Bulk shopping can help reduce these scary statistics!

Shopping bulk saves your health! The toxic

effects from BPA is well known but what other toxic dangers are lurking in packaging is not as clear. Shopping bulk empowers you to confidently know what your food is being stored in! Protect your health by controlling your foods packaging!

Shopping bulk saves your wallet! By ordering in bulk and eliminating packaging bulk bin products are available at a much lower cost! Buying bulk can save trips to the store by purchasing shelf stable foods in larger quantities. This means less driving and therefore, less air pollution!

Live more sustainably try bulk shopping!

Candidate Forum Reminder:

Save the date:

Tuesday April 11 at 6:30pm there will be a candidate forum at the Ypsilanti Freight House in Depot Town.

All Board Candidates are asked to be present at this Candidate Forum! This is the first opportunity to meet the member-owners as well as current and perspective board

members.

All member-owners are encouraged to attend as well! This is your opportunity as a member-owner to ask the candidates questions and get to know them better! What do you want your board to look like? Here is your chance to get involved and meet other Ypsi Food Co-op mem-

bers!

Board Candidates if you have any questions about this event or any other board related questions email board@ypsifoodcoop.org

Member-owners with questions about this event can ask our friendly YFC staff!

Mark your calendars now to save the date!

**Save the
Date:
Tuesday
April 11
@6:30pm**



Local Vendor Highlight: McClures Pickles

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Taste the Local Difference (TLD) is coming to YFC on Saturday March 11th from 11:00-2:00 to host a tasting of McClures Pickles!

McClure's started out in 2006 as a family owned company using their great grandmother's recipes! They started off with locations in both Brooklyn, New York and Detroit, Michigan; but in 2009 they brought all manufacturing back to Michigan and maintained partner-warehouse in New York. They prioritize using as much local produce as possible, and when that isn't available they make direct relations with farmers to know where all their ingredients come from! Their products are all-natural, gluten-free, and kosher certified!

If you want to learn more about McClures check out their web page at: <https://mcclures.com/> and don't miss out on the tasting here at YFC to try their many great products!



Customer Info Corner:



In early February, our front end cashiers and managers were presented with **TIPS training** by the Associated Food Dealers.

The certification program teaches best practices and legal responsibilities for serving alcohol for carry-out.

The Ypsilanti Food Co-op has had a carryout license since 2008, which allows us to sell beer and wine. We cannot sell spirits, and we cannot serve to drink on the premises, except for sampling when we hold a sampling event.

To maintain our license, it is important that all staff follow all State of Michigan laws related to serving. Following the laws is a respon-

sibility that falls to the cashiers, who must determine if a customer is of age, and not already too intoxicated. The liability of drunk driving can fall on a cashier and/or business if a customer is already drunk when they purchase more alcohol from us and there is an incident such as an accident or death! The cashier can be personally fined for breaking the law, as well as the food coop, who could also lose its license.

As owners of the Ypsi Food Co-op, we are all responsible to uphold great policies for the business that help us keep our licenses and business.

Staff are tasked with following through on those

policies, so the next time you are asked for your ID, please support their diligence in assuring we are compliant!

One of the trickiest laws regards all individuals in a group shopping, being of age to purchase alcohol. We may ask everyone you come in with for their ID. We hope this will give you more confidence in your coop to take care of our business, even though it may be an inconvenience at the time.

The three hour session that our 10 staff attended, certified them through a test at the end of the class, and we hope gave them a stronger ability to provide great customer service!

Thank you !!

-Corinne Sikorski, GM

